

Fermol[®] GRAND ROUGE

Yeast for structured red wines suitable for aging



Active Dry Yeast (ADY) *Saccharomyces cerevisiae* ph.r. *cerevisiae*

It has been isolated by the Navarra Institute for Oenological Research (Spain) and selected by the Agricultural Science Department, University of Modena and Reggio Emilia (Italy)

Reference: PB2705

TECHNICAL DESCRIPTION



It possesses excellent technological characteristics: short latency period, minimal nutritional requirements, very good resistance to alcoholic degree and high temperatures. It is the ideal yeast to use when the indigenous flora needs to be minimized, as it naturally prevails over the indigenous yeasts; it allows limiting the use of SO₂. Fermol Grand Rouge produces wines with good tannic structure and extremely clean aromas where the varietal nuances are easily identified.

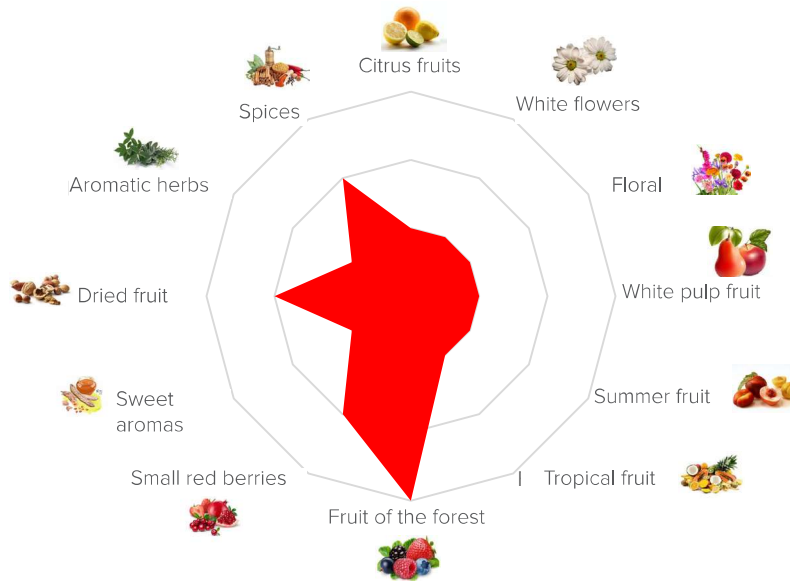
Due to its characteristics, it can be used for refermentation and when sweet must is added.

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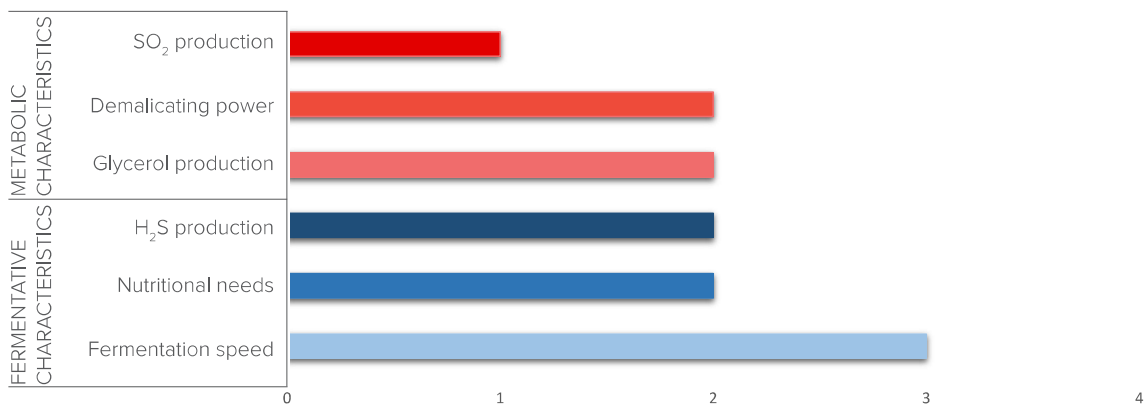
ANALYSIS METHOD

IDEAL ALCOHOLIGENOUS POWER	Fermentation trials in synthetic must and final alcohol title obtained by distillation.
KILLER PHENOTYPE	Assessed the susceptibility to the killer toxin by coinoculum with sensitive and killer strains and subsequent PDA ground testing.
POF FACTOR	Selective growth on agarized soils containing cinnamic acid.
COPPER RESISTANCE	Selective growth on agarized soils containing copper sulphate.
VOLATILE ACIDITY	Title obtained by distillation.
FERMENTATION SPEED	Fermentative trials in synthetic must at different temperatures and sugar concentration.
NUTRITIONAL NEEDS	Consumption of readily assimilable nitrogen (RAN), measured enzymatically.
H₂S PRODUCTION	Growth on Biggy Agar soil.
GLYCEROL PRODUCTION	Enzymatic quantification.
DEMALICATING POWER	Enzymatic quantification.
SO₂ PRODUCTION	SO ₂ content obtained by distillation.

ORGANOLEPTIC DESCRIPTORS



METABOLIC AND ORGANOLEPTIC CHARACTERISTICS



GENETIC CHARACTERISTICS

IDEAL ALCOHOLIGENOUS POWER	15,5 % vol.
KILLER PHENOTYPE	Sensible
POF FACTOR	Weakly positive*
COPPER RESISTANCE	Excellent
VOLATILE ACIDITY	Medium-low
AROMATIC OUTLINE	It enhances some aromas such as red fruits, dried fruits, aromatic herbs, spices.

*It has this characteristics in strong stress conditions.